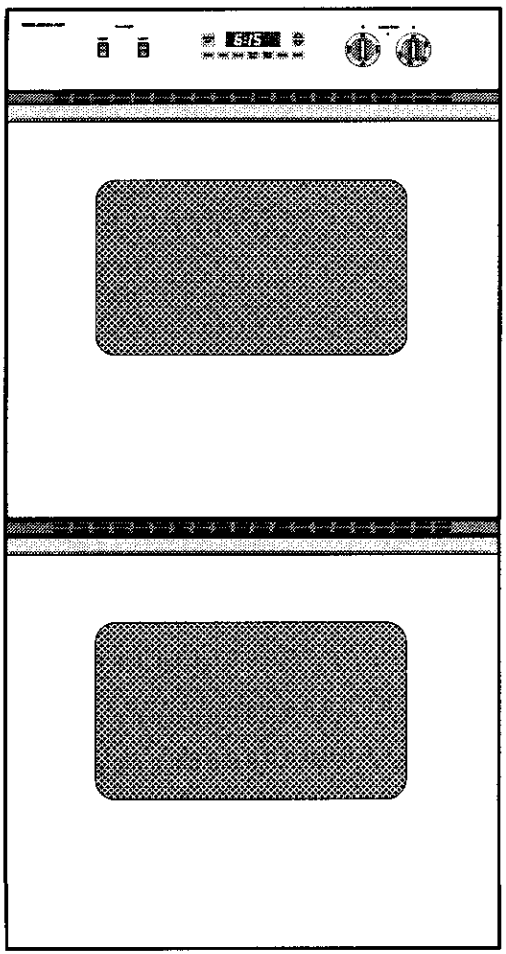
JENN-AIR

Use and Care Manual

27" Electric Wall Oven

Models W27100, W27200, WM27160, WM27260, WW27110, WW27210



MODEL WW27110

For Microwave Oven, refer to Use and Care Manual packed in Microwave Oven.

About Your Jenn-Air Oven

Congratulations on your choice of a Jenn-Air wall oven. Your Jenn-Air convection oven combines the best of four cooking methods: conventional baking or roasting, convection baking, convection roasting and broiling in a self-cleaning oven. (**Note:** Only Models W27200, WM27260 and WW27210 have the convection option.)

The Jenn-Air convection oven is actually a conventional oven that circulates heated air within the oven. As both bake and broil heating elements cycle on and off with the thermostat, a fan keeps the heated air circulating around the food. The constantly recirculating heated air in the convection oven strips away the layer of cooler air that surrounds the food. Consequently, many foods cook more quickly. Evenly distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than conventional roasting.

In addition to the many exclusive benefits of convection cooking, your Jenn-Air oven is also a fine full featured conventional bake and broil oven. You can cook your "old favorite" recipes as you have in the past. The conventional bake oven also gives you the flexibility of preparing various foods when convection cooking may not be as beneficial, as when cooking foods in covered casseroles or clay pots. The broil element is convenient for top browning and oven broiling of foods.

Before you begin cooking with your new oven, please take a few minutes to read and become familiar with the instructions in this book. On the following pages you will find a wealth of information regarding all aspects of using your new oven. By following the instructions carefully, you will be able to fully enjoy and properly maintain your oven and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air oven, write to us. Be sure to provide the model number.

Jenn-Air Customer Assistance
c/o Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370

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SAFETY PRECAUTIONS

Read before operating your oven

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Flammable materials should not be stored in an oven.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
10. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
11. Keep oven vent ducts unobstructed.
12. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
13. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
14. Do not use oven cleaners in a self-cleaning oven. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
15. Clean only parts listed in this manual.
16. **CAUTION:** BEFORE SELF-CLEANING THE OVEN, REMOVE FOOD, BROILER PAN AND OTHER UTENSILS.

17. Listen for fan. A fan noise should be heard during the bake, convect bake, convect roast, broil and cleaning cycles. If not, call a serviceman.
18. DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of any oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns-among these surfaces are: oven vent openings and surfaces near these openings, oven doors, windows of oven doors.
19. PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
20. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use add-on convection systems. The use of devices or accessories that are not expressly recommended in this manual could create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.
21. Do not allow aluminum foil to contact heating element.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle.

- SAVE THESE INSTRUCTIONS -

Oven Operation

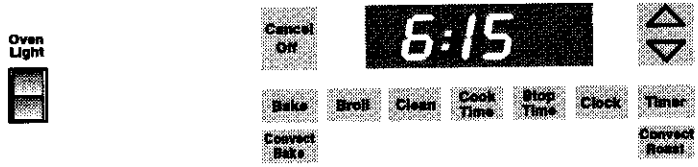
Oven Control Panel

The control panel is designed for ease in programming. The Display Window features Indicator Words which will flash to prompt you for the next step.

To program

1. Touch the function pad to give command desired.
2. Touch **Up** or **Down Arrow Pad(s)** to enter time or temperature.

Note: Four seconds after selecting a time or temperature, the time or temperature will automatically be entered. If more than fifteen seconds elapse between touching a pad and touching **Up** or **Down Arrow Pad(s)**, the control is not set and Display will return to previous Display.



Function Pads

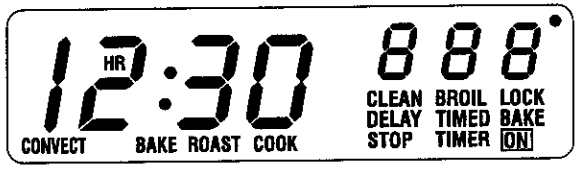
Bake	Use for conventional baking or roasting.
Broil	Use for top browning or oven broiling.
Clean	Use to set self-cleaning process.
Cook Time	Use for clock controlled cooking.
Stop Time	Use for clock controlled cooking and cleaning when a delayed start is desired.
Clock	Use to set time of day.
Timer	Use to signal expiration of a time period up to 11 hours and 55 minutes.
Convect Bake	Use for Convection Baking.
Convect Roast	Use for Convection Roasting.
Cancel Off	Cancels all programming except Timer and Clock.
▲ ▼	Use to enter time or temperature.

Oven Light Switch (Control Panel)

The oven light automatically comes on whenever the oven door is opened. When door is closed, push the Oven Light Switch to turn oven light on or off.

Display Window

Shows time of day, timer, and oven functions.



Display Numbers:

- Show time of day.
- Countdown of time remaining when using time functions.
- Show temperature of oven as it rises to reach programmed temperature and the set temperature once it is reached.
- Recall programmed temperature or time when commanded.

Prompts:

- Serve as a reminder to shut oven door, if it is open, for self-cleaning operation when the word, *"door"*, is displayed.

Indicator Words:

- Flash to prompt next step.
- Indicate status of programmed function.
- Show programmed function when recalled.

Setting Controls

BASIC INSTRUCTIONS
1. Position oven racks.
2. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
3. Touch **Up** or **Down Arrow Pad(s)** for desired temperature.

To set oven on Bake or Convection Bake or Convection Roast

1. Place oven racks on proper rack positions. (See p. 9.)
2. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
   Indicator Words BAKE or CONVECT BAKE or CONVECT ROAST will flash and three dashes will be shown in the Display.
   Note: If more than fifteen seconds elapse between touching a pad and touching an **Arrow Pad**, the Display will return to previous Display.
3. Touch **Up** or **Down Arrow Pad(s)** until desired oven temperature appears in the Display.
   (Allowable range is 100° to 550°.) **Note:** In bake mode, first tap of an **Arrow Pad** will give you 350°. In convection bake and convection roast mode, first tap of an **Arrow Pad** will give you 325°.
   After four seconds, the oven will begin to preheat. The Indicator Words ON, and either BAKE or CONVECT BAKE or CONVECT ROAST will appear in the Display. The temperature shown will be 100° or the actual oven temperature whichever is higher.

   Example: If at 10 o'clock you set the oven for 350° for convection baking, after four seconds the Display will show:

   During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will beep once, the ON Indicator Word will go off and the CONVECT BAKE Indicator Words and programmed oven temperature will remain in the Display.
   Note: Oven will preheat for approximately 7 to 11 minutes.
   Important: Whenever ON appears in the Display, the oven is heating.

   To recall temperature set during preheat: Touch the appropriate **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**. Temperature will be briefly displayed, then will automatically return to on-going program.

   To change temperature set: Touch appropriate **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad** and **Up** or **Down Arrow Pad(s)** for the new desired temperature. **Note:** If you are lowering the temperature below the current oven temperature, the Indicator Word ON will appear briefly in the Display and the preheat beep will sound. Then, the Display will show programmed temperature and Indicator Word BAKE or CONVECT BAKE or CONVECT ROAST only.

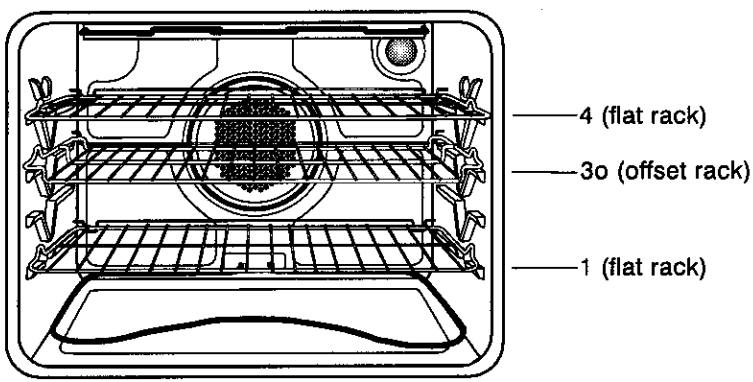
4. Touch **Cancel Off Pad** to turn oven off at end of baking.

Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. For many food items, excellent results can be achieved *when using one of several different rack positions.* Refer to baking and roasting sections for recommendations for specific foods.

Different Racks

One flat rack and one offset rack are packaged with your oven. The use of the offset rack is denoted in the list below and the charts as an "o" after the rack number. **Note W27200, WM27260 and WW27210:** Convection models received a second flat rack to be used for three rack baking. **Note WW27110 and WW27210 Owners:** An additional offset rack is packaged in your oven.



Rack Uses

Rack Position #4o (offset rack on #4):
Most broiling.

Rack Position #3:
Most baked goods on cookie sheets, cakes (sheet and layer).

Rack Position #3o (offset rack on #3):
Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Rack Position #2:
Roasting small cuts of meat, cakes (tube, bundt or layer), frozen fruit pie, pie shell, large casseroles.

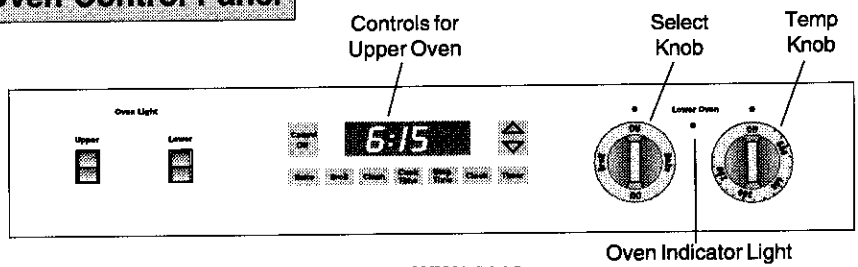
Rack Position #2o (offset rack on #2):
Roasting small cuts of meat, loaves of bread, angel food cake.

Rack Position #1:
Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

Multiple Rack Cooking:
Two racks, use #2o and #4. Three racks, use #1,#3o, and #4.

Oven Operation
(Models WW27110 &WW27210 Lower Oven Only)

Oven Control Panel



Model WW27110

Select Knob

- This knob controls the oven operation. To operate the oven, turn to desired setting and turn Temp Knob to desired setting.

The settings are:

Off	The oven will not operate when knob is on this setting. Keep knob on this position when oven is not in use.
Bake	Use for baking or roasting.
Broil	Use for top browning or oven broiling of foods.

Temp Knob

- Use to set oven temperature. Be sure the indicator mark is in line with the exact temperature desired. This knob is used with all oven operation settings noted on the Select Knob.

Oven Indicator Light

- Indicates when oven is turned to an operating position. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

Setting Controls

1. Locate oven racks on proper rack positions.
2. Turn Temp Knob to desired temperature.
3. Turn Select Knob to **Bake** setting. When the Oven Indicator Light cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The Oven Indicator Light will cycle on and off throughout the baking process. *Preheat only when necessary.* Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn both Temp and Select knobs to **Off** position.

Clock Controls

Time of Day Clock

When electrical power is supplied or after power interruption, the last clock time displayed before power was interrupted will flash. Time will advance and continue to flash until clock is reset.

BASIC INSTRUCTIONS:
1. Touch **Clock Pad**.
2. Touch **Up** or **Down Arrow Pad(s)**.

To set time of day

1. Touch **Clock Pad**.

   Indicator Word TIME will flash and time digits will remain in the Display. (If more than fifteen seconds elapse between touching **Clock Pad** and touching an **Arrow Pad**, **Clock Pad** must be touched again in order to set clock.)

2. Touch the **Up** or **Down Arrow Pad(s)** until correct time of day appears in the Display.

   Note: Four seconds later, the time of day will automatically be entered.

IMPORTANT

- **To recall time of day when another time function is showing:** Touch **Clock Pad**.
- **To change time of day set on the clock:** Repeat Steps 1 and 2 above.
- Clock time cannot be changed when oven has been programmed for Timed Bake, Timed Convect Bake, Timed Convect Roast or Self-clean. Cancel program before reprogramming clock.

Timer

Important: This interval Timer can be used to remind you when a period, up to 11 hours and 55 minutes, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. The Timer does not control the oven.

BASIC INSTRUCTIONS
1. Touch **Timer Pad.**
2. Touch **Up Arrow Pad.**

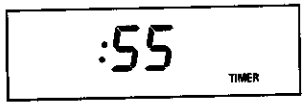
To set Timer

1. Touch **Timer Pad.**
   The Indicator Word TIMER will flash and "0HR:00" appears in the Display.
2. Touch **Up Arrow Pad** until the desired number of minutes or hours and minutes appear in the Display.
   Note: If more than fifteen seconds elapse between touching the **Timer Pad** and **Up Arrow Pad**, **Timer Pad** must be touched again.
   Example: To set the Timer for 5 minutes, touch: **Timer Pad** and **Up Arrow Pad**. After four seconds, the Display will show:

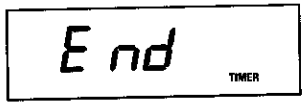
Example: To set the Timer for 1 hour, touch: **Timer Pad** and **Up Arrow Pad**. After four seconds, the Display will show:

After four seconds, the Timer will start to countdown. Display will countdown in minutes until the last minute. When the last minute is reached there will be a beep and Display will go to seconds.

Example: 55 sec.



At the end of time set, the timer will beep four times and "End" will appear in the Display. If the timer is not cancelled (see below), there will be two beeps every thirty seconds for five minutes and the Display will remain as below.



Note: Countdown will have display precedence over other time functions. After Timer ends, Display will return to time of day.

To cancel Timer

1. Touch and hold **Timer Pad** for three seconds.
   OR
2. **a.** Touch **Timer Pad** and
   b. Touch **Down Arrow Pad** until time is returned to "00".

NOTE: Touching **Cancel Off Pad** to cancel beeps will cancel ALL selected oven programming.

Clock Controlled Baking or Roasting

BASIC INSTRUCTIONS
1. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad.**
2. Touch **Up** or **Down Arrow Pad(s)** for desired temperature.
3. Touch **Cook Time Pad.**
4. Touch **Up Arrow Pad** to enter cooking hours & minutes.
5. Touch **Stop Time Pad.***
6. Touch **Up Arrow Pad** to enter Stop Time.*

*Omit steps 5 & 6 if you want baking to start immediately.

To set oven to start immediately and shut off automatically

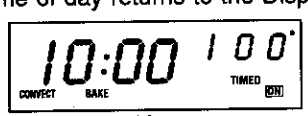
1. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad.**
   Indicator Words BAKE or CONVECT BAKE or CONVECT ROAST will flash and three dashes will be shown in the Display
2. Touch **Up** or **Down Arrow Pad(s)** until desired oven temperature appears in the Display.
   After four seconds the oven will begin to preheat. The Indicator Words ON and BAKE or CONVECT BAKE or CONVECT ROAST will appear in the Display. The temperature shown will be 100° or the actual temperature of the oven, whichever is higher.

   Example: If at 10 o'clock you set the oven for 350° for convection baking, after four seconds the Display will show:

   During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will beep once, the ON indicator word will go off, and the CONVECT BAKE Indicator Words and programmed oven temperature will remain in the Display.
   Important: Whenever ON appears in the Display, the oven is heating.
3. Touch **Cook Time Pad.**
   Indicator Words COOK TIME will flash and Display will show "0 HR:00".
4. Touch **Up Arrow Pad** to enter cooking hours and minutes.
   Hours are to left of colon and minutes to right of colon.
   (Allowable range is 10 minutes to 11 hours and 55 minutes.)

   Example: If cooking time selected for the oven is 2 hours and 30 minutes, the Display will show:

   After four seconds, the time of day returns to the Display.



Important: Oven will preheat for approximately 7 to 11 minutes. At the end of the preheat, there will be one beep. At end of programmed Cook Time, oven will shut off automatically and retained heat will continue to cook the food. Clock controlled cooking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies, breads. For these foods, place food in preheated oven, then use Timer to signal end of baking time.

At the end of programmed Cook Time, the oven will shut off automatically, four beeps will be heard and the word "End" will appear in the Display. The beeps will continue at one beep per minute for one hour or until the **Cancel Off Pad** is touched.

To set oven to start at future time and shut off automatically

1-4. Follow preceding steps **1-4** on page 13.

5. Touch **Stop Time Pad.**
Indicator Words STOP TIME will flash. Display will show the calculated stop time based on current time of day and cook time.

6. Touch **Up Arrow Pad** to enter desired stop time.
A stop time can only be accepted for later in the day. **Note:** Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the cook time is completed.

Example: If at 10 o'clock you set the oven for 350° convection baking and 2 hours and 30 minutes cooking time, the calculated stop time would be "12:30". The Display would show:

If you want the stop time to be 1 o'clock, touch **Up Arrow Pad** until 1:00 appears in the Display. The Display would show:

After four seconds, the Display will return to current time of day, thus showing:

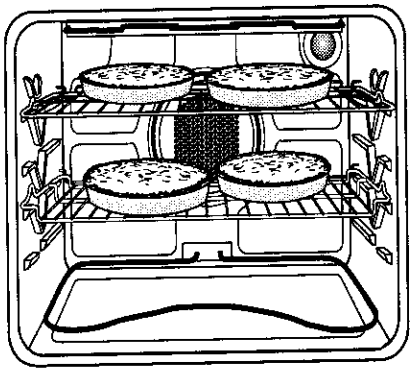
At the end of the delayed period, the DELAY Indicator Word will go off, the ON Indicator Word will appear and the oven will begin to heat. 100° or the current oven temperature, whichever is higher, will be shown. As the oven heats, the Display will show a rise in increments of 5° until programmed temperature is reached.

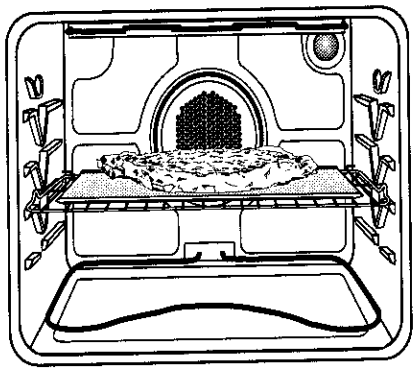
At the end of programmed Cook Time, the oven will shut off automatically, four beeps will be heard and "End" will appear in the Display. If oven is not cancelled, "End" will remain in the Display and there will be one beep every minute for 1 hour.

IMPORTANT

- **To recall time function programmed:** Touch the appropriate time pad.
- **To cancel timed function only:** Hold **Cook Time Pad** for four seconds. This will only cancel cook time and stop time, not programmed bake mode.
- If more than fifteen seconds elapse between touching a function pad and touching an **Arrow Pad**, the oven is not set and Display will return to previous Display.

Baking





General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 7 to 11 minutes; place food in oven after preheat beep.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 9 and in various charts.
- Allow about I to 1½ inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above left.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- For conventional baking, cookie sheet should be without sides and made of shiny aluminum. The best size to use is 14" x 12".
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.
- If edge of pie crust browns too quickly, fold a strip of foil around rim of crust, covering edge. (See above right.)

NOTE: A cooling fan will operate during all cooking modes. The fan may also continue to operate after the oven is turned off until the oven has cooled down.

Baking Chart

Note: For Conventional Bake use the **Bake Pad**.

Product and Type	Pan Size	Rack Position*	Convect Bake		Conventional Bake	
			Temp. (°F) Preheated***	Time**	Temp. (°F) Preheated	Time**
CAKE						
Yellow - 2 layers	9"	3o or 3	325°	22-30	350°	28-33
White - 2 layers	9"	3o or 3	325°	22-30	350°	25-30
Chocolate - 2 layers	9"	3o or 3	325°	25-30	350°	30-35
Angel Food	tube	2o or 2	350°	30-35	375°	30-40
Pound Cake	9x5 loaf	2	300°	50-60	325°	55-65
Cupcakes	2 pans	2o & 4	325°	15-20	350°	15-25
Sheet Cake	9x13"	3 or 3o	325°	26-31	350°	30-40
PIES						
Two Crust						
Fruit, fresh	9"	3o	350°-400°	45-60	375°-425°	45-60
Fruit, frozen	9"	2	350°-400°	40-65	375°-425°	40-65
One Crust						
Custard, fresh	9"	1	325°-375°	40-50	350°-400°	40-60
Meringue	9"	3o	325°-375°	7-11	350°-400°	8-12
Pie Shell	9"	2	425°	7-11	450°	8-12
COOKIES						
Chocolate Chip		3o or 3	325°-350°	6-10	350°-375°	7-11
Peanut Butter		3o or 3	325°-350°	6-10	350°-375°	7-11
Sugar		3o or 3	325°-375°	6-10	350°-400°	7-11
Brownies	9x13"	3o	325°	20-26	350°	25-31
BREADS, YEAST						
Loaf	9x5 loaf	1 or 2o	350°	17-23	375°	18-28
Rolls		3o	350°-375°	9-14	375°-400°	12-15
BREADS, QUICK						
Loaf, Nut, Fruit	8x4 loaf	2o	325°-350°	40-55	350°-375°	50-65
Gingerbread	9x9"	3o	325°	22-28	350°	25-35
Cornbread	8x8"	3o	375°-425°	13-28	400°-450°	15-30
Cornbread Muffins		3o	350°-375°	8-15	375°-400°	10-20
Biscuits		3 or 3o	375°-400°	7-11	400°-425°	8-15
Muffins		3o	350°-400°	15-20	375°-425°	15-25

* An "o" after a rack number implies that the offset rack should be used.

** The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

*** The Convect Bake temperature is 25°F lower than recommended on package mix or recipe.

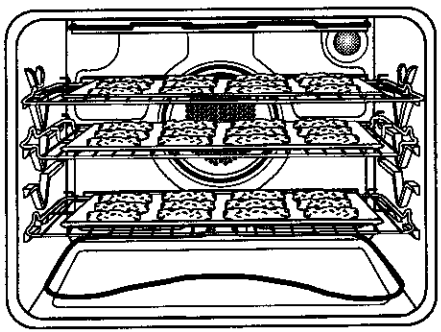
Causes of Cake Failure

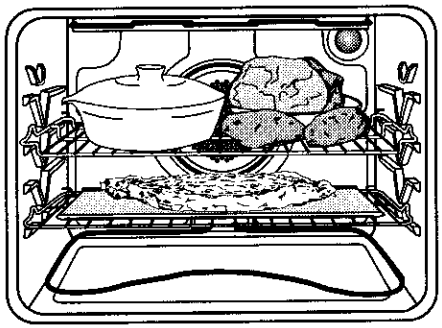
Problem	Possible Cause
Cake Falls	Oven not hot enough Insufficient baking Opening oven door during baking Too much or too little leavening, liquid or sugar
Peaks in center or cracks on top	Oven too hot at start of baking or overbaking Pan size too small Too little or too much flour or leavening Overmixing
Flat Cake	Pan too large Overmixing or undermixing Too much or too little liquid Old or too little baking powder
Uneven cakes	Range not level Batter uneven Cake pans too close to oven walls or each other
Sticks to pan	Cake cooled in pan too long Pan not greased and floured
Cracks and falls apart	Removed from pan too soon Too much shortening, leavening or sugar
Excessive shrinkage from sides of pan	Oven too hot or overbaking Overmixing

Convect Baking Recommendations

- Use convection baking for breads, cakes, cookies, and pies.
- As a general rule, when using recipes or prepared mixes developed for a conventional bake oven, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 17 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, place cookie sheets and baking pans lengthwise, side to side on the rack.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 16" x 12" or smaller.

Convect Cooking on Multiple Racks





For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks. Quantity cooking provides both time and energy savings.

Convect Bake is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning. For two rack cooking, the conventional bake oven provides very good baking results especially when pans can be staggered, such as with layer cakes and fresh pies.

Many foods can be prepared on three racks at the same time. These are just a few examples: cookies, cupcakes, rolls, biscuits, muffins, pies, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o and 4. One exception is pizza. (See p. 23.)
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3o and 4.
- Cookie sheets should be placed *lengthwise, side to side,* in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4 and **Convect Roast**.

Roasting

General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.

Conventional Roasting Recommendations Using Bake Pad

- If preferred, tender cuts of meat can be roasted in the conventional bake oven by following the general recommendations given above. However, meats will roast more quickly in the convect oven using **Convect Roast**.
- Conventional bake is best for less tender cuts of meat that require a longer, moist heat method of cooking. Follow your recipe for times and temperatures for covered meats.
- Meats cooked in oven cooking bags, dutch ovens, or covered roasting pans are best cooked in the conventional bake oven using the **Bake Pad**.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting in a conventional bake oven.

NOTE: A cooling fan will operate during all cooking modes. The fan may also continue to operate after the oven is turned off until the oven has cooled down.

Roasting Chart

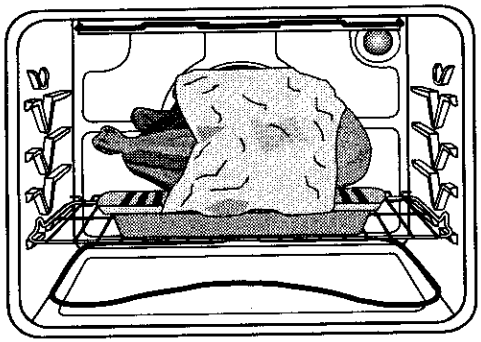
Chart time based on thawed meats only. For Conventional Roasting use the **Bake Pad**.

Variety and Cut of Meat	Approx. Weight (Lb.)	Oven Temp. (°F) no preheat*	Internal Temp of Meat - End of Roasting Time (°F)	Approx. Convect Roasting Time (min. per lb)	Approx. Conventional Roasting Time (min. per lb)
BEEF					
Rib Roast	4 to 6	325°	145° (rare)	25-30	30-35
			160° (medium)	30-35	35-40
Rib Eye Roast	4 to 6	325°	145° (rare)	25-30	30-35
			160° (medium)	30-35	35-40
Tenderloin Roast	2 to 3	400°	145° (rare)	18-23	23-28
Eye of Round Roast	4 to 5	325°	145° (rare)	25-30	30-35
			160° (medium)	30-35	35-40
Top Loin Roast	3 to 6	325°	145° (rare)	25-30	30-35
			160° (medium)	30-35	35-40
Round Tip Roast	4 to 6	325°	145° (rare)	25-30	30-35
			160° (medium)	30-35	35-40
PORK					
Shoulder Blade Roast Boneless	4 to 6	325°	170°	30-40	35-45
Shoulder Blade Roast	4 to 6	325°	170°	25-35	30-40
Top Loin, boneless	3 to 4	325°	170°	30-40	35-45
Ham, Half (Fully cooked)	5 to 7	325°	140°	N.A.**	25-35
Ham, Half (Cook before eating)	5 to 7	275°	160°	30-40	35-45
Arm Picnic Shoulder (fully cooked)	5 to 8	325°	140°	20-25	25-30
POULTRY					
Turkey, unstuffed	8 to 12	325°	180°-185°	12-15	18-20
Turkey, unstuffed	12 to 16	325°	180°-185°	10-12	16-18
Turkey, unstuffed	16 to 20	325°	180°-185°	8-10	14-16
Turkey, unstuffed	20 to 24	325°	180°-185°	6-8	12-14
Turkey, Breast	3 to 8	325°	170°-175°	25-35	30-40
Chicken, Whole	2½ to 3½	375°	185°	19-23	22-26
Cornish Game Hen	1 to 1½	375°	180°-185°	35-45	45-55
Duck	4 to 6	350°	185°	15-20	20-25

* When using the Convect Roast mode, there is no need to preheat the oven or to lower the temperature from conventional roast temperatures.

** Not recommended for convection cooking. Most precooked hams have to be covered while roasting, thus there would be no time savings when using the convect mode.

Convect Roasting Recommendations



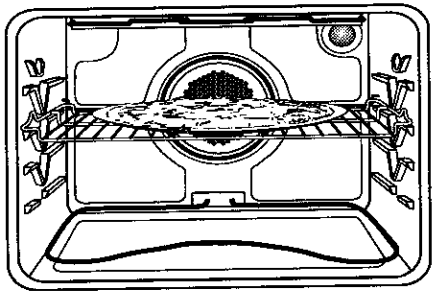
- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting and use **Convect Roast**.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal serving time.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Do not use a roasting pan with high sides; use pan provided with oven.
- Do not cover meat. Allow the circulating hot air to surround the meat and seal in the juices.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent overbrowning. (See above.)
- A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.

Convect Roasting: Frozen to Finish

Meats (except poultry) may be roasted frozen to finish. Follow these guidelines for the most satisfactory results.

- Use temperatures for roasting fresh meats as recommended by most cookbooks. Generally, most meats are roasted at 325°F. For best results do not use temperatures below 300°F.
- Use times for roasting *fresh* meats given in your favorite cookbooks as approximate guides for roasting *frozen* meats. Roasting times will vary due to factors such as coldness of meat, size, quality, or cut. In general, roasting times for frozen to finish in the convection oven will be approximately the same as fresh to finish in a conventional bake oven.
- The guidelines given for roasting fresh meats in the convection oven also apply to roasting frozen meats.
- Insert meat thermometer midway during the cooking process.

Convect Roasting of Frozen Convenience Foods



- Use the **Convect Roast Pad** for best results.
- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Cooking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being cooked or if foods are being cooked on multiple racks, stagger foods for proper air circulation.
- Most foods are cooked on rack position #3o.
- For multiple rack cooking, use racks #1, 3o and 4. However, pizzas should be placed on cookie sheets and cooked on rack position #2o, 3 and 4.

Here are a few examples of times and temperatures

Frozen Convenience Foods	Rack Position*	CONVECT ROAST OVEN NOT PREHEATED		CONVENTIONAL BAKE** PREHEATED	
		Temp.° F	Minutes***	Temp.° F	Minutes***
Chicken, fried	3o	375°	40-45	375°	40-45
Fish, sticks	3	400°	13-18	400°	15-20
French fries	3	450°	20-25	450°	20-25
Pot Pies	3o	400°	30-35	400°	30-35
Pizza	3o	400°	12-15	400°	12-15

* An "o" after a rack number implies that the offset rack should be used.

** Conventional bake uses the **Bake Pad**.

*** The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you cook.

Note: Convect roasting times will be similar to the conventional times because the oven is not preheated. The time savings comes from not having to preheat the oven.

Broiling

BASIC INSTRUCTIONS
1. Position oven rack.
2. Touch **Broil Pad**.
3. Touch **Up** or **Down Arrow Pad(s)** to set temperature.

To Broil

1. Place oven rack on the rack position suggested in the chart. (See p. 25.)
   Distance from broiling element depends on foods being prepared. Rack position 4o (offset rack in position #4) is usually recommended unless otherwise stated.

2. Touch **Broil Pad**.*
   Indicator Word BROIL will flash and Display will show three dashes.

   Note: If more than fifteen seconds elapses between touching **Broil Pad** and touching **Up** or **Down Arrow Pad(s)**, the oven is not set and Display will return to previous Display.

NOTE* - Model WW27110 and WW27210 Lower Oven - Steps 2 & 3 - Turn Select Knob to BROIL setting and Temp Knob to 550°F.

3. Touch **Up** or **Down Arrow Pad(s)**.*
   The first touch of an **Arrow Pad** will enter **"HI"** in the Display. The oven has a variable broil feature which means that a lower temperature can be selected. Touch **Down Arrow Pad** if a lower temperature is desired.
   Use **"HI"** broil for most broil operations. Use variable broil for delicate and long-term items.

   Four seconds after entering **"HI"** or entering a temperature, the broil element will come on and the Indicator Words BROIL and ON will remain in the Display along with the selected Broil temperature. If the variable broil feature was selected, the Indicator Word ON will cycle with the element.
   Example: If at 10 o'clock you set the oven for broil (**"HI"**), the Display will show:

4. Place food on broiler pan provided with oven. Broil element will preheat in 2 to 3 minutes. After broil element is red, place food in oven. Oven door MUST be left open at broil stop position.

5. Touch **Cancel Off Pad** to turn off oven when food is cooked.

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into the bottom of the pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.

Broiling Chart

Chart time is based on a preheated broil element using the **"HI"** setting.

Foods	Rack Position*	Approximate (Minutes/Side)	
		1st Side	2nd Side
BEEF			
Steak (1")	4o		
Medium		9	7
Well		11	8
Hamburgers (¾")	4o		
Medium		5	3-4
Well		6	4-5
PORK			
Bacon	4o	2	1-2
Chops (½")	4o	7	5-6
Chops (1")	3	10-11	9-10
Ham Slice	4o	4	2-3
POULTRY			
Breast Halves (Bone-in)	3	11-12	9-11
SEAFOOD			
Fish Steaks, Buttered (1")	4o	8-10	(no turning)
MISCELLANEOUS			
Hot Dogs	4o	2	2
Toast	4o	1	1

*An "o" after the rack number implies that the offset rack should be used.

Note: This chart is a suggested guide. The times may vary with food being cooked.

NOTE: A fan comes on during the BROIL cycle. If it does not, the oven broil element will cycle on and off. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for repair.

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
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Broiling Chart

Chart time is based on a preheated broil element using the **"HI"** setting.

Foods	Rack Position*	Approximate (Minutes/Side) 1st Side	2nd Side
BEEF			
Steak (1")	4o		
Medium		9	7
Well		11	8
Hamburgers (¾")	4o		
Medium		5	3-4
Well		6	4-5
PORK			
Bacon	4o	2	1-2
Chops (½")	4o	7	5-6
Chops (1")	3	10-11	9-10
Ham Slice	4o	4	2-3
POULTRY			
Breast Halves (Bone-in)	3	11-12	9-11
SEAFOOD			
Fish Steaks, Buttered (1")	4o	8-10	(no turning)
MISCELLANEOUS			
Hot Dogs	4o	2	2
Toast	4o	1	1

*An "o" after the rack number implies that the offset rack should be used.

Note: This chart is a suggested guide. The times may vary with food being cooked.

NOTE: A fan comes on during the BROIL cycle. If it does not, the oven broil element will cycle on and off. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for repair.

Oven Cleaning

How the Self Cleaning Process Works

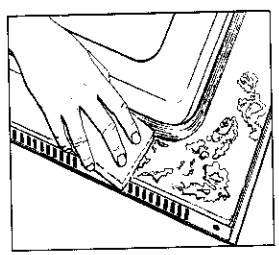
When the oven controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke. The oven is vented through an opening under the control panel.

How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the broiler pan and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.

- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
  - center front of oven and door near opening in door gasket.
  - porcelain oven door liner (area outside the door gasket).
  - oven front frame.

  Note: DO NOT CLEAN serial plate located on the oven front.



  To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.

- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.

- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.

- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor.

- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after one cleaning. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 30 if oven racks are cleaned during the self-cleaning process.

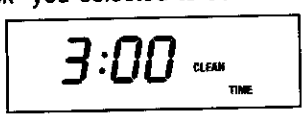
Steps to Follow for Self-Cleaning Process

BASIC INSTRUCTIONS
1. Close the door.
2. Touch **Clean Pad.**
3. Touch **Up** or **Down Arrow Pad(s)** to enter desired cleaning time. (Light soil-2 hours; Average soil-3 hours; Heavy soil-4 hours)
4. Touch **Stop Time Pad.***
5. Touch **Up Arrow Pad** to enter desired stop time.*

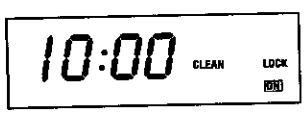
*Omit steps 4 & 5 if you wish cleaning to begin immediately.

To set oven to start cleaning immediately

1. Close the oven door.
2. Touch **Clean Pad.**
   Indicator Words CLEAN TIME will flash and Display will show "_ HR : _ _".
3. Touch **Up** or **Down Arrow Pad(s)** to select cleaning time.
   The first touch of an **Arrow Pad** will give you 3 hours of cleaning time. The cleaning time can be varied depending on the amount of soil. Set "2:00" for light soil or "4:00" for heavy soil.
   Note: If more than fifteen seconds elapse between touching **Clean Pad** and touching an **Arrow Pad**, the oven is not set and time of day will automatically return to the Display.
   Example: If at 10 o'clock you selected to self-clean your oven for 3 hours, the Display will show:



   Four seconds after selecting desired cleaning time the Display will return to time of day and the Indicator Words HR and TIME will go off. The LOCK Indicator Word and the cooling fan will come on when the door is latched. The Indicator Word CLEAN will remain and ON will appear and cycle with the elements to maintain the clean temperature.
   Example: If at 10 o'clock you selected a 3 hour clean, after four seconds the Display will show:



Note: If oven door was left open, the word "door" will flash in the Display and a signal will continuously beep until the door is closed and the **Clean Pad** is touched.

When the clean function has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK and the cooling fan will remain on until the oven has cooled down and the door has unlocked.

To set oven to start cleaning at a later time

1-3. Follow steps **1-3** in previous section on pages 27 and 28.

4. Touch **Stop Time Pad.**

Indicator Words STOP TIME will flash in the Display. The calculated stop time will appear in Display.
Example: If at 10:00, you set the Clean time for 3 hours, the calculated stop time would be 1:00 and the Display would show:

5. Touch the **Up Arrow Pad** to enter new stop time.
A stop time can only be accepted for later in the day.

Example: If you want the stop time to be 4:30 instead of 1:00, then touch the **Up Arrow Pad** until the Display shows:

After four seconds, the Display will return to the Time of Day, thus showing:

When the oven begins to clean, the Indicator Word DELAY will go off and the Display will show the Indicator Words CLEAN and ON.

When the clean function has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK and the cooling fan will remain on until the oven has cooled down and the door has unlocked.

To cancel self-clean

- Touch **Cancel Off Pad.**

- The oven door will be locked while the LOCK Indicator Word remains in the Display. Depending on the length of time the oven had been self-cleaning, it may take up to 45 minutes for the oven to cool down, the door to unlock and cooling fan to turn off.

IMPORTANT

- **To recall cleaning time or stop time:** Touch the appropriate pad (**Clean Pad** or **Stop Time Pad**).

- **To change cleaning time or stop time before cleaning begins:** Repeat the steps on pages 27-28.

- When the **Clean Pad** is touched, a fan comes on. If this fan is not operating, the oven will go through the cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for service.

Cleaning the Lower Oven (Models WW27110 and WW27210 Only)

Since the upper oven is self-cleaning, its use is suggested for foods that have a tendency to spatter or spill over. The lower oven porcelain walls and door, which are of the same high quality porcelain as the upper oven, can be wiped clean with soap and water if food is not allowed to bake on a second time. Heavy spattering of spillovers will require cleaning with mild abrasive cleansers such as Bar Keepers Friend, S.O.S. or Bon Ami. Household ammonia may be used to loosen soil by placing ½ cup household ammonia in a glass dish on oven rack in a closed, cold oven overnight.

- To remove difficult stains, use an oven cleaner such as Easy-Off on oven liner. Follow oven cleaner directions. Do not spray electrical controls, temperature sensing bulb, door gasket or exterior of oven. Remove oven racks before spraying with oven cleaner.

- For cleaning other areas of the oven, clean oven racks with S.O.S. pads. Oven window may be cleaned with soap and water or a glass cleaner. Be careful not to soak or rub the oven door gasket.

Caring For Your Oven

Cleaning Other Surfaces of Your Oven

Door and control panel trim

The metal trim around the door and the control panel can be cleaned with a household cleaner or soapy water, rinse well. Be careful not to use an excessive amount of water.

Glass on the oven door front

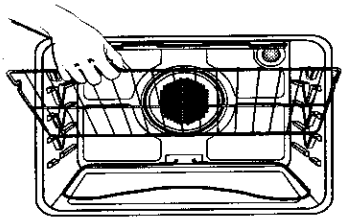
Use any suitable glass cleaner or soapy water.

Control Panel Area and Display Window

Wipe with paper towels dampened with soapy water or glass cleaner. Do not spray any cleaning solutions directly onto the Display window or use large amounts of soap and water. *Do not scrub with S.O.S. pads or abrasive cleaners.*

Oven Racks

To remove pull forward to the "stop" position; lift up on the front of the rack and pull out.

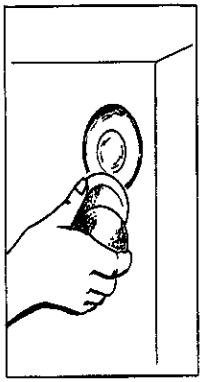


Oven Light Bulb

Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel.* Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

To replace light bulb

1. Carefully unscrew the glass light lens.
2. To obtain firm grasp on the bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Replace bulb cover and reconnect power to oven. Reset clock.



Adjusting Oven Temperature

The oven temperature can be adjusted if all oven temperatures are too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the temperature if only one or two items are not baking properly.

To adjust

1. Touch the **Bake Pad**.
2. Touch and hold the **Up Arrow Pad** until 500° or higher appears in the Display.
3. Touch and hold the **Bake Pad** for six seconds until "00°" appears in the Display.
4. Touch the **Up** or **Down Arrow Pad(s)** to enter the desired offset temperature. (Allowable range is -35° to +35°.) Four seconds later, the Display will return to current time of day.

Note: Do not change the temperature setting more than 10° before checking the oven.

Important: The oven should be adjusted only 10° and the oven should be tested. (We recommend baking two 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high repeat the procedure described above.

Adjust Oven Temp Knob (Models WW27110 and WW27210 Lower Oven Only)

The oven Temp Knob can be adjusted if the oven temperature is too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the Temp Knob if only one or two items are not baking properly.

To adjust the Temp Knob

Turn the oven Temp Knob to **Off**. Remove the knob and *turn it to the underneath side.* (See Fig. 1.) Loosen the two screws slightly. Holding the skirt in place, *move the top screw by rotating the knob one notch,* as noted by one click, in direction necessary. Rotate screw counterclockwise for hotter and clockwise for cooler temperature. If notch indentation is not apparent, tighten screws until clicking is heard. There are seven notches in each direction. *Move only one notch at a time.*

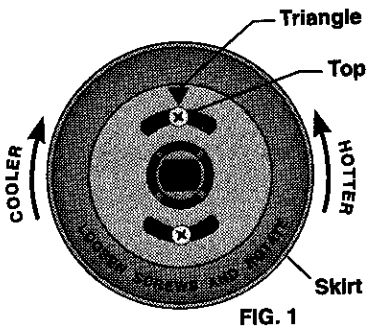


FIG. 1

Example: If the oven temperature is too cool and ALL foods are requiring a longer time period to cook, the knob should be rotated to move the top screw counterclockwise for a hotter oven. (See Fig 2.)

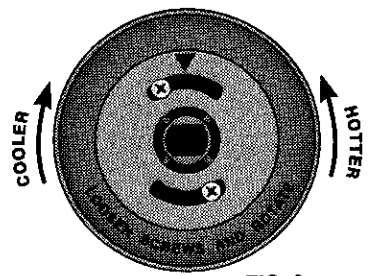


FIG. 2

Tighten the screws while tightly holding knob to skirt. To replace knob, match flat part of knob opening with spring on the shaft, returning to **Off** position.

Important: The oven Temp Knob should be adjusted one notch and then the oven should be tested. (We recommend baking two 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

If the knob is rotated too far or in the wrong direction, rotate the knob in the opposite direction until the center of the screw is directly under the triangle, which is the starting point. Initiate the procedure again until the desired temperature is reached.

Before You Call For Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unneeded service call.

If nothing on the oven operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.

If clock, indicator words, and/or lights operate but oven does not heat:

- the controls may have been set incorrectly.
- clock controls may be set for delayed start of oven.

If the oven light does not work:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

If oven will not go through self-cleaning process:

- controls may be improperly set.
- check the clock controlled settings and the current time of day on the clock.

If oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.

If oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.
- electric current coming into the oven may be off.

If foods do not broil properly:

- the control may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the oven may be installed improperly.
- check the oven rack with a level.
- stagger pans, do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

If oven baking results are less than expected:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting. (See pp. 32-33 - Adjusting Oven Temperature.)

If F plus a number appears in the Display:

- a fault code is being shown. When a fault code appears and a continuous beep sounds, touch the **Cancel Off Pad**. If the fault code reappears, disconnect power to the oven and call an authorized Jenn-Air Service Contractor.

If You Need Service:

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- if the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1100.
- use and care manuals, service manuals and parts catalogs are available from Jenn-Air Customer Assistance c/o Maytag Customer Service.

All specifications subject to change by manufacturer without notice.